

# **Eating Fish:**A Guide for Chinese

**American Families** 



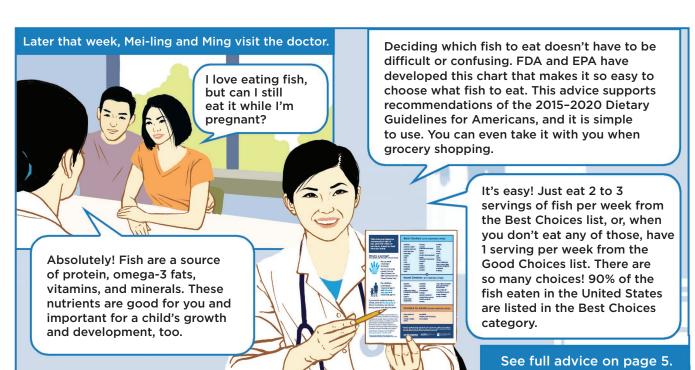
Read Mei-ling's story to find out how important fish are as part of a healthy diet and for your child's growth and development and how you can eat fish while pregnant.

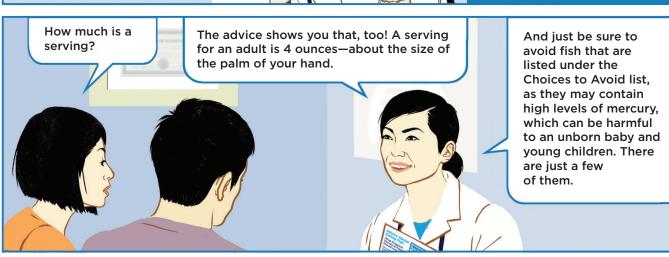


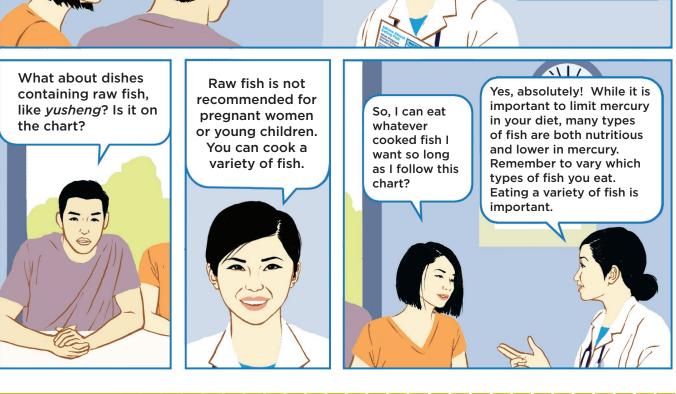










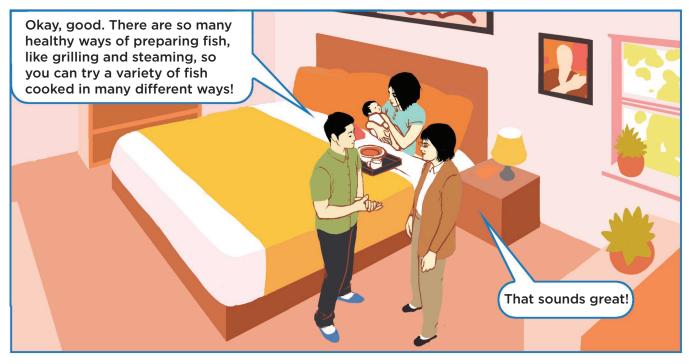




The chart your doctor gave you says to eat a variety of fish. Instead of *ji yu tang* every week, I can make you many others. I have recipes for whole grilled fish, and your chart shows so many fish to choose from! And how about *qing zheng yu*, too?

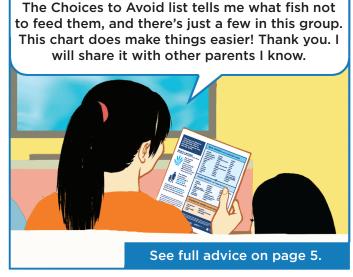














For more information about FDA and EPA's fish advice for pregnant women and parents, visit www.fda.gov/fishadvice.

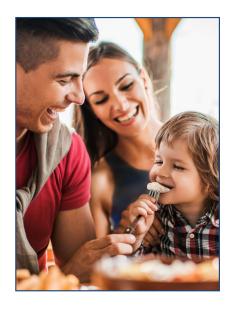
#### **ADVICE ABOUT EATING FISH**

For Women Who Are or Might Become Pregnant, Breastfeeding Mothers, and Young Children

## Eating fish: when pregnant or breastfeeding can provide health benefits.

Fish and other protein-rich foods have nutrients that can help your child's growth and development.

As part of a healthy eating pattern, eating fish may also offer heart health benefits and lower the risk of obesity.



#### **Nutritional Value of Fish**

The <u>2015-2020 Dietary Guidelines for Americans</u> recommends:

- At least 8 ounces of seafood (less for young children) per week based on a 2,000 calorie diet
- Women who are pregnant or breastfeeding to consume between 8 and 12 ounces of a variety of seafood per week, from choices that are lower in mercury.

Fish are part of a healthy eating pattern and provide:

- Protein
- Healthy omega-3 fats (called DHA and EPA)
- More vitamin B<sub>12</sub> and vitamin D than any other type of food
- Iron which is important for infants, young children, and women who are pregnant or who could become pregnant
- Other minerals like selenium, zinc, and iodine.

#### Choose a variety of fish that are lower in mercury.

(See chart on next page.)

While it is important to limit mercury in the diets of women who are pregnant and breastfeeding and young children, many types of fish are both nutritious and lower in mercury.

This advice supports the recommendations of the 2015-2020 Dietary Guidelines for Americans, developed for people 2 years and older, which reflects current science on nutrition to improve public health. The Dietary Guidelines for Americans focuses on dietary patterns and the effects of food and nutrient characteristics on health. For advice about feeding children under 2 years of age, you can consult the American Academy of Pediatrics .

 ${f 1}$  THIS ADVICE REFERS TO FISH AND SHELLFISH COLLECTIVELY AS "FISH" / ADVICE REVISED JULY 2019

This chart can help you choose which fish to eat, and how often to eat them, based on their mercury levels.

#### What is a serving?

As a guide, use the palm of your hand.



For an adult 1 serving = 4 ounces

Eat 2 to 3 servings a week from the "Best Choices" list (**OR** 1 serving from the "Good Choices" list).



For children, a serving is 1 ounce at age 2 and increases with age to 4 ounces by age 11.

If you eat fish caught by family or friends, check for <u>fish advisories</u>. If there is no advisory, eat only one serving and no other fish that week.\*

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#### Best Choices EAT 2-3 SERVINGS A WEEK

Anchovy Scallop Herring Atlantic croaker Lobster, **Shad** American and spiny Atlantic mackerel Shrimp Mullet Black sea bass **Skate** Oyster **Butterfish Smelt** Pacific chub mackerel Catfish Sole Clam Squid freshwater and ocean Cod

Cod Fickerel Tilapia
Crab Plaice Tuna, canned light
Flounder Salmon Whitefish

Sardine Whiting

#### Good Choices EAT 1 SERVING A WEEK

Bluefish Monkfish Ti
Buffalofish Rockfish tu
Carp Sablefish
Chilean sea bass/ Sheepshead
Patagonian toothfish Snapper
Grouper Spanish mackerel
Halibut

Halibut Striped bass (ocean)
Mahi mahi/ Tilefish (Atlantic
dolphinfish

Ocean)

Tuna, albacore/white tuna, canned and fresh/frozen

Tuna, yellowfin
Weakfish/seatrout
White croaker/
Pacific croaker

### Choices to Avoid HIGHEST MERCURY LEVELS

King mackerel Swordfish

Marlin Tilefish (Gulf of Mexico)

Orange roughy Tuna, bigeye

Shark

Hake

\*Some fish caught by family and friends, such as larger carp, catfish, trout and perch, are more likely to have fish advisories due to mercury or other contaminants. State advisories will tell you how often you can safely eat those fish.

www.FDA.gov/fishadvice www.EPA.gov/fishadvice



